

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Carniceria La Morenita		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 532	Date 6/19/18
Address 1001 Central Ave Hamilton OH 45011		Category/Descriptive Class 3 = 25,000 sf		
License holder Francisco Carrillo		Inspection time (min) 40 min	Travel time (min) 10 min	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required) 6/25/18		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1	Employee health
<input type="checkbox"/>	2.2	Personal cleanliness
<input type="checkbox"/>	2.3	Hygienic practices
<input checked="" type="checkbox"/>	2.4	Supervision

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
<input checked="" type="checkbox"/>	4.5	Cleaning of equipment and utensils
<input type="checkbox"/>	4.6	Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7	Laundrying
<input type="checkbox"/>	4.8	Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0	Labeling and identification
<input type="checkbox"/>	7.1	Operational supplies and applications
<input type="checkbox"/>	7.2	Storage and display separation

Food

<input type="checkbox"/>	3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1	Sources, specifications and original containers
<input type="checkbox"/>	3.2	Protection from contamination after receiving
<input type="checkbox"/>	3.3	Destruction of organisms
<input type="checkbox"/>	3.4	Limitation of growth of organisms
<input type="checkbox"/>	3.5	Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0	Water
<input type="checkbox"/>	5.1	Plumbing system
<input type="checkbox"/>	5.2	Mobile water tanks
<input type="checkbox"/>	5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4	Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/>	8.0	Fresh juice production
<input type="checkbox"/>	8.1	Heat treatment dispensing freezers
<input type="checkbox"/>	8.2	Custom processing
<input type="checkbox"/>	8.3	Bulk water machine criteria
<input type="checkbox"/>	8.4	Acidified white rice preparation criteria
<input type="checkbox"/>	9.0	Facility layout and equipment specifications
<input type="checkbox"/>	20	Existing facilities and equipment

Physical Facilities

<input checked="" type="checkbox"/>	6.0	Materials for construction and repair
<input checked="" type="checkbox"/>	6.1	Design, construction, and installation
<input type="checkbox"/>	6.2	Numbers and capacities
<input type="checkbox"/>	6.3	Location and placement
<input type="checkbox"/>	6.4	Maintenance and operation

Administrative

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Equipment, Utensils, and Linens

<input type="checkbox"/>	4.0	Materials for construction and repair
<input type="checkbox"/>	4.1	Design and construction
<input type="checkbox"/>	4.2	Numbers and capacities
<input type="checkbox"/>	4.3	Location and installation

Violation(s)/Comment(s)

Critical

*** 2.4** Person-in-charge (PIC) not available at time of inspection - person that was designated as the PIC is out of the country - in Mexico for 10 days according to employee. Required at all times. [Ⓜ]

NON-Critical

4.4 Equipment found not working properly; display case coolers - not holding below 41°F. fix/repair [Ⓜ]; fix/repair - must be maintained.

4.4 Gasket torn on 2 door True reach-in cooler; door gasket ripped; repair/replace - must be good repair.

4.5 Equipment found unclean; Reach-in cooler, walk-in cooler; [Ⓜ] clean; must be

Inspected by Jonuca N. Creech	R.S./SIT # 2750	License for Hamilton City 17857071
Received by LUIS MARRINEZ	Title EMPLOYEE	Phone 513 454 8610

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Carniceria La Morenita	Type of inspection follow-up 6/19/18
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Violation(s)/Comment(s)

Kept clean to sight and touch.

6.2 HVAC System broken at time of inspection - repair; does not provide sufficient ventilation as required. (P) Note: spoke to maintenance from ALCO; was fixed; needed recharged this morning; will take 2-3 days to adjust for entire establishment.

Note: one display cooler is operational, the other was fixed as per the invoice shown during inspection - ALCO, invoice # 47950 - Needs to wait 24 hours to adjust and use.

Note: All other violations from 6/18/18 have been corrected.

Inspected by Jannica N. Queen	R.S./SIT # 2756	Licenser Hamilton City 1785-7081
Received by LUIS MARTINEZ	Title EMPLOYEE	Phone 5134548610